

Eddie V's

PRIME SEAFOOD

Lunch \$40

Soup or Salad Choice

Crab and Corn Chowder

Smoked Bacon, Potatoes and Sweet Corn

Classic Caesar Salad

Shaved Parmesan, Garlic Croutons and Tapenade

Iceberg BLT

Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing

Main Course Choice

6 oz Filet Mignon

Center Cut of the Finest, Aged Midwestern, Grain Fed Beef

Norwegian Salmon

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

Parmesan Sole

Parmesan Crusted with Heirloom Tomato Salad, Lemon garlic Butter

Roasted Breast of Chicken

Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Broccolini with Lemon and Garlic

Au Gratin Potatoes

Dessert Choice

Crème Brûlée

Seasonal Fresh Berries with House Made Cookies

Not inclusive of Beverage, Tax or Gratuity



Lunch \$50

Soup or Salad Choice

Maine Lobster Bisque

Fresh Maine Lobster, Cream and Cognac

Classic Caesar Salad

Shaved Parmesan, Garlic Croutons and Tapenade

Fuji Apple Salad

Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger Orange-Vinaigrette

Main Course Choice

8 oz Filet Mignon

Center Cut of the Finest, Aged Midwestern, Grain Fed Beef

Norwegian Salmon

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

Jumbo Gulf Shrimp

Grilled "Oreganata Style" with Fresh Jonah Crab

Roasted Breast of Chicken

Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Broccolini with Lemon and Garlic

Crab Fried Rice with Scallions and Mushrooms

Dessert Choice

Dark Chocolate and Crushed Toffee S'mores

Crème Brûlée

Not inclusive of Beverage, Tax or Gratuity



Dinner \$60

Soup or Salad Choice

Crab and Corn Chowder

Smoked Bacon, Potatoes and Sweet Corn

Fuji Apple Salad

Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette

Classic Caesar Salad

Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Norwegian Salmon

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

8 oz Filet Mignon

Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

Roasted Double Breast of Chicken

Pan Roasted Mushrooms and Natural Jus

Side Dishes

Roasted Beets

Broccolini with Lemon and Garlic

Dessert

Crème Brûlée

Brown Sugar Crust and House Made Cookies

PROOF

Not inclusive of Beverage, Tax or Gratuity

Eddie V's

PRIME SEAFOOD

Dinner \$80

Hors d'Oeuvres

Crispy Salt and Pepper Shrimp
with Wok Seared Vegetables

Pot Stickers
Filled with Spicy Shrimp and Pork
in a Light Soy Broth

Soup or Salad Choice

Crab and Corn Chowder
Smoked Bacon, Potatoes and Sweet Corn

Iceberg BLT
Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Swordfish Steak
Broiled with Jumbo Lump Crab, Avocado, Cilantro and Red Chile

Norwegian Salmon
Sautéed with Young Vegetables and Maille Mustard Vinaigrette

8 oz Filet Mignon
Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

Roasted Double Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Truffled Macaroni and Cheese

Broccolini with Lemon and Garlic

Steamed Asparagus

Dessert Choice

Dark Chocolate and Crushed Toffee S'mores

Hot "Bananas Foster" Butter Cake

Fresh Seasonal Berries

Not inclusive of Beverage, Tax or Gratuity

Eddie V's

PRIME SEAFOOD

Dinner \$95

Hors d'Oeuvres

Mini Lump Crab Cakes

Sautéed Maryland Style with Spicy Chive Remoulade

Pot Stickers

Filled with Spicy Shrimp and Pork
in a Light Soy Broth

Crispy Salt and Pepper Shrimp

with Wok Seared Vegetables

Soup or Salad Choice

Maine Lobster Bisque

Fresh Maine Lobster, Cream and Cognac

Fuji Apple Salad

Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette

Classic Caesar Salad

Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Pacific Ahi Tuna

Tempura with Baby Bok Choy, Kung Pao Sauce and Wasabi Oil

Chilean Sea Bass

Steamed Hong Kong Style with Light Soy Broth

16 oz USDA Prime New York Strip

Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

12 oz Filet Mignon

Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

Roasted Double Breast of Chicken

Pan Roasted Mushrooms, Shallots and Natural Jus

Shared Side Dishes

Truffled Macaroni and Cheese

Broccolini with Lemon and Garlic

Steamed Asparagus

Dessert Choice

Hot Chocolate Godiva Cake

Hot "Bananas Foster" Butter Cake

Fresh Seasonal Berries

Not inclusive of Beverage, Tax or Gratuity

Eddie V's

PRIME SEAFOOD

Dinner \$110

Hors d'Oeuvres

Crispy Salt and Pepper Shrimp
with Wok Seared Vegetables

Pot Stickers
Filled with Spicy Shrimp and Pork
in a Light Soy Broth

Chilled Shellfish
Shrimp, Oysters, Jumbo Lump Crab

Soup or Salad Choice

Maine Lobster Bisque
Fresh Maine Lobster, Cream and Cognac

Fuji Apple Salad
Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Ginger-Orange Vinaigrette

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Pacific Ahi Tuna
Tempura with Baby Bok Choy,
Kung Pao Sauce and Wasabi Oil

16 oz USDA Prime New York Strip
Center Cut of the Finest, Aged,
Midwestern, Grain Fed Beef

Chilean Sea Bass
Steamed Hong Kong Style with Light Soy Broth

Beef Medallions with Stuffed Shrimp
Two 4 oz Filet Medallions
with Two Crab Stuffed Colossal Shrimp

**8 oz Filet Mignon and South African
Lobster Tail, Broiled with
Drawn Butter and Lemon***
Drawn Butter and Lemon

Roasted Double Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Truffled Macaroni and Cheese

Steamed Asparagus

Crab Fried Rice with Mushrooms and Scallions

Dessert Choice

Hot Chocolate Godiva Cake

Hot "Bananas Foster" Butter Cake

Fresh Seasonal Berries

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

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Iced Shellfish

Gulf Shrimp (36)

Served on ice with Lemons, Atomic Horseradish, Cocktail and Spicy Mustard Sauces
Serves Approximately 15 People \$130

Shrimp (18), Oysters (18), Jumbo Lump Crab

Served on ice with Lemons, Atomic Horseradish, Cocktail and Spicy Mustard Sauces
Serves Approximately 10 People \$165

Market Oysters on the Half Shell with Cocktail Sauce and Atomic Horseradish

Market Price. Available by the Dozen

Passed Hors d'Oeuvres

(Minimum Two Dozen)

Hot Wild Mushroom and Goat Cheese Crostini

\$36/Dozen

Plum Tomato and Basil Bruschetta with Shaved Parmigiano-Reggiano

\$24/Dozen

Filet Sandwiches Marinated, with Pickled Cucumbers and Stir-Fried Vegetables

\$40/Dozen

Pacific Ahi Tuna Tartare on Sesame Lavash with Avocado and Citrus

\$48/Dozen

Lobster and Crab Wontons with Spicy Red Pepper Jelly

\$40/Dozen

Plattered Hors d'Oeuvres

(Minimum Two Dozen)

All Lump Crab Cakes with Remoulade Sauce

\$42/Dozen

Crispy Salt and Pepper Shrimp with Wok Seared Vegetables

\$42/Dozen

Spicy Shrimp & Pork Pot Stickers in Light Soy Broth

\$36/Dozen

Lollipop Lamb Chops with Morel Crust and Fig Glaze

\$42/Dozen

Not inclusive of Beverage, Tax or Gratuity

Culinary Stations

Roast Tenderloin of Beef

Natural Jus, Horseradish Cream, Assorted Rolls
\$195 Serves 10 Guests

Norwegian Salmon

Maille Mustard Vinaigrette
\$195 Serves 10 Guests

Crispy Salt and Pepper Shrimp with Wok Seared Vegetables

\$42/Dozen

All Lump Crab Cakes with Remoulade Sauce

\$42/Dozen

Spicy Shrimp & Pork Pot Stickers in Light Soy Broth

\$36/Dozen

Kung Pao Chicken Breast with Roasted Cashews and Ginger-Soy Jus

\$36/Dozen

Wok Seared Black Pepper Beef with Shiitakes, Scallions and Teriyaki

\$44/Dozen

Antipasti Platter

\$120 Serves 25 Guests

Fruit and Cheese Platter

\$120 Serves 25 Guests

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